ONLINE ISSN : 1881-3976
PRINT ISSN : 1341-7592

**Food Science and Technology International, Tokyo**
Vol. 4 (1998) , No. 3 pp.203-205

[PDF (375K)] [References]

# Effect of NaCl on the Survival of Microorganisms in Tomato Juice with Hydrostatic Pressure

Tetsu SATO[1)] and Takahiro INAKUMA[1)]

*1) Research Institute, Kagome Co., Ltd.*

(Received: August 20, 1997)
(Accepted: February 20, 1998)

The effect of hydrostatic pressure sterilization was investigated in tomato juice. *Saccharomyces bailii* and *Bacillus coagulans* were used as the test microorganisms added to the tomato juice. The logarithm of the time of hydrostatic pressure treatment and the logarithm of the fungicidal effect of *S. bailii* were directly proportional at 200 MPa, after the number of viable fungi did not change for a few minutes (at 200 MPa). When the NaCl content in tomato juice was 3% or more, the effect of NaCl on the survival of S.bailii at 200 MPa was recognized. The time before the number of viable fungi began to decrease was prolonged, and the rate of extinction was slower than with a NaCl content of 1% or less in tomato juice. In the case of the survival of *B. coagulans* at 400 MPa, the same result was indicated.

**Keywords:** hydrostatic pressure, sterilization, tomato juice, *Saccharomyces bailii*, *Bacillus coagulans*, logarithm, NaCl content

[PDF (375K)] [References]

Download Meta of Article[Help]
RIS
BibTeX

**Microorganisms in Tomato Juice with Hydrostatic Pressure** *FSTI*. Vol. **4**, 203-205. (1998) .

doi:10.3136/fsti9596t9798.4.203

JOI JST.JSTAGE/fsti9596t9798/4.203